

# Thanksgiving Shepherd's Pie with Stuffing Crust

Yield: 7 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/classic-thanksgiving-stuffing-muffin-recipe>

## Ingredients:

- 3 cups stuffing /dressing made from the recipe of your choice, leftover is just fine
- 1/2 cup turkey broth or chicken broth/stock
- 2 Yukon Gold potatoes each medium, and Russet potatoes, (you can use all of one or the other, I'm just letting you know what I did).
- salt
- pepper
- 2 ounces butter
- 1 cup milk warmed, maybe a bit more. I just put it in a pan over medium heat until it was hot but not scalding
- 3 tablespoons fat you can use oil, butter, coconut oil, chicken fat--whatever you like here
- 1 medium onion finely diced
- 1 rib celery finely diced
- 1 large carrot finely diced
- 1 teaspoon poultry seasoning
- salt
- pepper
- 2 tablespoons flour
- 1 1/2 cups chicken stock or turkey stock
- sweet potatoes in 1/2" dice., I used about 1/2 cup or so, I guess
- 3 cups diced chicken or turkey, leftover is fine. If you're making "new," the meat doesn't have to be cooked all the way through since...
- 1 cup frozen peas
- 1/2 cup dried cranberries

## Nutrition:

1. Calories: 690 calories
2. Carbohydrate: 92 grams

3. Cholesterol: 100 milligrams
  4. Fat: 19 grams
  5. Fiber: 8 grams
  6. Protein: 36 grams
  7. SaturatedFat: 10 grams
  8. Sodium: 1890 milligrams
  9. Sugar: 15 grams
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